

## WHAT TO EXPECT

The light is dark and the secrets are whispered.
Discreetly tucked away through an archway onto Shaftesbury Place, the wooden door entrance, begins this intimate prohibition Speakeasy affair.
The street in which the venue is set is Aldersgate; there is a touch of anticipation and old-school flair which encompasses this almost illicit establishment! Does one even disclose venue directions to guests?

Mutter the password and enter a world where gangsters mix freely with flapper girls and high society. It is prohibition, and anything goes! Rich and strong notes of wood, tobacco and ale evoke the deep flavours of this roaring era. Make your way to the Drawing Room for a candle lit cocktail or sparkling reception, decked with bathtub gin and moonshines; before a butler calls you to the sumptuous surroundings of the resplendent Banqueting Hall for dinner. Join the good-time girls on the dance-floor as they do the Charleston or swig a Gin Fizz at the bar.
Ladies please drape your pearls and feather boas; gents don your Fedoras and pin stripe suits. Leave your work outside, adhere to house rules.
Come in before someone sees you, no snitches allowed.

## From £90 per person plus VAT

## YOUR PARTY PACKAGE INCLUDES

WHAT YOU NEED TO KNOW
Venue hire | 18.00-23.30
One-hour sparkling drinks reception
Your chosen menu
Unlimited drinks package: beer | wine | soft drinks (until 23.00) Menu tasting (two guests, three course menus only)

Speakeasy theming
Festive table centre pieces \& crackers
DJ \& dance floor
Manned cloakroom


50 min | 240 max Guests

$18.00-23.30$
(option to extend)


Barbican
St Paul's


Catering by CH\&CO (in-house)


Strictly dapper
(flapper costumes optional)

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## A FESTIVE FEAST!

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite the taste buds. Choose from a definitive small plates and bowl food celebration, interactive food stalls, or a splendid seated three course feast.

The quality of our menus is matched by our service: personal, immaculate and professional.
Our expert sommeliers pair menus with the finest wines and delectable cocktails.

## PACKAGE PRICES

## BOWL FOOD

70 to 99 guests $£ 117 \bullet 100$ to 149 guests $£ 105$
150 to 199 guests $£ 95 \cdot 200$ to 240 guests $£ 90$
Maximum capacity of 240 guests standing for bowl food menu

## FOOD STALLS

70 to 99 guests $£ 135 \cdot 100$ to 149 guests $£ 122$
150 to 199 guests $£ 112$ - 200 to 240 guests £ 107
Maximum capacity of 240 guests standing for food stall menu

## LUNCH

50 to 69 guests $£ 139 \bullet 70$ to 99 guests $£ 122$
100 to 119 guests $£ 110 \cdot 120$ to 150 guests $£ 105$
Maximum capacity of 150 guests

## DINNER

50 to 69 guests $£ 146 \cdot 70$ to 99 guests $£ 126$
100 to 119 guests $£ 111 \cdot 120$ to 150 guests $£ 105$
Maximum capacity of 150 guests

## FESTIVE FUN AND FROLICS

Talk to us about enhancing your Speakeasy party by adding some stylish festive upgrades for a proper' knees up.

- Silent 1920's movie in the background in Parlour Room (arrival drinks)
- The Unexpected Performer
- Good Time Girls dancing act
- Gangster actors
- Police Raid actors
- Swing or jazz band
- Art Deco lounge furniture
- Honky Tonk piano
- Casino tables
- Tiffany lamp table centre pieces
- Prohibition bar sign
- Giant gramophone
- Black and white chequered dance floor
- 1920's cocktail guide sign



## PARTY CANAPÉS

The Party Canapés package includes three choices (excluding VAT).
$£ 9$ per person for three chef choice canapés I £11 per person for three items of your choice.

## SAVOURY

## Pressed Ham Hock

Piccalilli, Sour Dough
Cold
Quail Eggs
Soft Boiled, Celery Salt
Cold

## Prawn Cocktail Cones

Spicy Tomato Mayo
Cold

## London Smoked Salmon

Blini, Lemon Crème Fraîche Cold

Vegan Garden (V)
Crispy Artichoke Skin, Caramelised Shallot
Hummus, Mini Veg Crudities Cold

## SAVOURY

Shepherd's Pie
Croquettes, Red Onion Dip
Hot

## Yuletide Sausage Roll

Cumberland Pork, Sage, Apple
Hot
Turkey and Cranberry
Toasties
Hot

## Smoked Haddock

Bubble and Squeak, Curry Mayo
Hot
Arancini (V)
Wild Mushrooms, Tarragon Truffle Cream
Hot

Pasty (V)
Curried Potato and Onion, Spiced Cauliflower Dip Hot

## SWEET

## Chocolate Orange

Rich Dark Chocolate Orange Pots
Cold

## Festive Meringue Shells

Cherries, Clementines, Vanilla Cream
Cold

## Mini Mince Pies

Whipped Brandy Butter

## Cold

Why not upgrade your package and add a festive drinks option
to your reception?

## LUNCII AND DINNER

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

## TO START

## Prawn Cocktail

Crisp Baby Gem, Avocado Guacamole, Bisque Gel, Spicy Tomato Mayo

## Pressed Confit Chicken

and Guinea Fowl
Girolles, Prunes, Truffle Emulsion,
Soda Dough Melba

## Beetroot Carpaccio (V)

Ash Goats Cheese, Roasted Beets, Hazelnuts

## MAIN EVENT

## Buttered Roasted Bronze Turkey

Pork, Plum and Sloe Gin Stuffing, Smoked Bacon wrapped Chipolatas, Honey Baby Parsnips, Sauté Brussels, Red Cabbage, Roast Potatoes

## Red Wine Braised Feather Blade of Beef

Beetroot and Horseradish Croquette, Tenderstem Broccoli, Confit Carrots, Kohlrabi Crisps

## Open Fish Pie

Fillet of Stone Bass, topped with Saffron Mash Baby Spinach, Samphire Cockles, Mussels, Saffron Champagne Beurre Blanc

## Beet Wellington (V)

Baby Fondant Potatoes, Swiss Chard,
Butternut Squash, Salsify, Mushroom Gravy

## LASTING MEMORIES

Christmas Pudding Crème Brûlée
Spiced Orange and Prosecco Compote

Warm Rich Dark Vegan Chocolate Brownie Malted Barley Oat Milk Ice Cream, Salted Caramel Sauce, Toffee Popcorn

## Apple and Almond

Tart Tatin, Almond Ice Cream, Butterscotch Sauce, Apple Crisp

Coffee and Mince Pies

Please note that all guests will be served the same menu selection with the exception of dietary requirements.
A choice menu is available for a supplement cost upon request.


## Beets (V)

Beetroot Hummus, Pickled Beets, Baby Endive, Orange Dressing

Hot

Oxford Blue, Poached Apple Salad (V)
Watercress, Walnut Dressing Cold

## Classic Prawn Cocktail

Crisp Lettuce, Cherry Tomatoes, Marie Rose Cold

Red Wine Braised Beef
Parmesan Mash, Ceps, Baby Leeks

> Hot

## Turkey Casserole

Pulled Turkey, Chestnut Mushrooms, Tarragon, Creamy Mash, Turkey Juices

Hot

## BOWWIEOOD

The Bowl Food package includes five choices.

## SAVOURY

## Cumberland Sausages

Smokey Bacon Mash, Sage Gravy, Crispy Shallot Rings

Hot

## Fish and Chips Cones

Beer Battered Cod, Chips, Mushy Peas
Hot

## Butternut Squash and Goats' Cheese (V)

Barley Risotto, Lemon Thyme Dressing
Hot

Wild Mushroom Vol-au-Vent (V)
Poached Quail Egg, Tarragon Hollandaise
Hot

## SWEET

## Mulled Wine Poached Fruits

Soya Milk and Vanilla Puree, Vegan Meringue Kisses Cold

## Christmas Pudding Cheesecake

Gingerbread Base, Spiced Orange Compote
Cold

## Salted Caramel Profiteroles

Vanilla Cream, Hot Chocolate Sauce
Hot

## Festive Mess

Vanilla Meringues, Clementines,
Pomegranate, Flaked Almonds Cold

## FOOD STALLS

Bring an exciting and immersive feel to your party this year with our themed food stations, these add an extra interactive dimension to your event. The Food Stalls package includes all the items from the Main Event and Lasting Memories. Each drink item is an upgrade of $£ 4$ (excluding VAT).

## MAIN EVENT

## Pulled

Buttered Bronze Turkey
Honey Glazed Ham Hock
Christmas Spiced Pork Shoulder Garlic and Herb Lamb Leg

## Sausages

Assorted Frankfurters and Wurst Sausages

> On the Side

## French Fries

Potato Dumplings
Sauerkraut
Mulled Spiced Red Cabbage
Milk Buns, Flour Baps
Crispy Fried Onions
Ketchup
Mustard

LASTING MEMORIES

## Crepes

Lemon, Butter, Sugar
Nutella, Banana
Maple Syrup
Dark, Milk or White Chocolate Sauce
Belgian Waffles
Tonka Bean Whipped Cream
Black Cherry Compote
Caramelised Hazelnuts

Cinnamon Sugared Churros
Butterscotch Dipping Sauce

Chocolate Calzone
Salted Caramel Sauce

DRINKS

Hot Cider
Hot Rum and Blackcurrant

Mulled Wine
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## GREEDY CANAPES

The Greedy Canapé Menu includes three items of your choice I £15 per person (excluding VAT) Served at 23.00 for those midnight munchies, or pre-dinner or as your main package menu. Additional items are $£ 5$ per item (excluding VAT)
SAVOURY
Turkey and Cranberry
ToastiesHot

## Game and Chestnut

## Sausage Rolls

Hot

## Christmas Chicken

 Sage and Onion PieHot

## SAVOURY

## Pumpkin and Sage Tartlet

Truffle Hollandaise
Hot

## Salt and Pepper Spiced Squid

Lemon, Garlic Mayo

> Hot

Cauliflower and Red Onion Bhaji
Coriander Mango Dip
Hot
Pulled Turkey Scotch Egg
Cumberland Sauce
Cold
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## SWEET

## Christmas Bakewell Tart

Tonka Bean Double Cream
Cold

## Mince Pies

Nance Pies


Late night canapés or hot rolls to soak up
the 'moonshine'?

## COCKTAILS \& MOCKTAILS

All the glitz and glamour, cocktails in tea cups or perhaps a Champagne tower on arrival? Prices are per item and exclude VAT.

## COCKTAILS

## Mojito

Rum, Mint, Fresh Lime Juice, Sugar Syrup, topped with Soda
£10

## Charleston

Rum, Lime, Sugar Syrup
£10

## Dark \& Stormy

Rum, Fresh Lime, topped with Ginger Beer
£10

## Gin Fizz

Gin, Grapefruit Juice, Lime,
Agave Syrup, Basil
£10

## Flapper Slammer

Vodka, Southern Comfort, Amaretto,
Orange Juice, Lime, Grenadine
£11

## MOCKTAILS

## Virgin Piña Colada

Pineapple Juice, Coconut Purée,
Lime Juice and Sugar Syrup
£5

## Virgin Mojito

Apple Juice, Fresh Mint, Lime Juice, Sugar Syrup Available Flavours:
Passion Fruit, Coconut, Berry,

## Kiwi, Watermelon

£5

## Raspberry Fizz

Raspberry Purée, Lemon Juice,

## Lemonade

£5
High Society
Grapefruit Juice, Lime Juice, Sugar Syrup, Ginger Beer
£5

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